

ALLURE OF THE SEAS

RECEPTION

Pass-Arounds & Action Station

Moët & Chandon Champagne Toast

MENU

Maine Lobster Salad

Jicama, Anjou pear and pink grapefruit slaw, citrus dressing

Viognier Cline, California

Smoked Tomato Soup

Lettuce cream and brioche BLT



Pan-Seared Norwegian Salmon

Crab meat mille-feuille, sweet butternut squash purée, green asparagus and artichoke beurre blanc

Viognier Cline, California

OR

Veal Duo

Pink roasted veal tenderloin, braised veal shank, horseradish Yukon gold mash,

Brussels sprouts, sautéed mushrooms and brushed black garlic

Pinot Noir, Estancia, "Pinnacles Ranches", Monterey, California

Allure Dolcetti

Miniature chocolate cake with a soft Valrhona center, vanilla ice cream and banana mousse

Riesling, Late Harvest, Pelee Island Winery, Ontario, Canada

Coffee, Tea